



SPRING 2024

STARTERS

SHRIMP COCKTAIL	30.00
Bombay Cocktail Sauce	
CRABMEAT AVOCADO	36.00
Lump Crab, Tarragon Remoulade	
CRAB CAKE	26.00
Jumbo Lump Crab, Hot Pink Mayo	
SAUTEED FROG LEGS	16.25
Lemon Butter Sauce	
BAKED GOAT CHEESE	15.00
ESCARGOT	16.75
Vienna Bread, Herb Butter	
FIRECRACKER SHRIMP	17.25
Sriracha Mayonnaise & Spicy Pecans	
P.E.I. MUSSELS	19.00
White Wine, Garlic, Butter & Lemon Zest	
RHODE ISLAND CALAMARI	19.50
Jalapeno & Hoisin Chili Sauce	
TUNA POKE	22.50
Cocktail Shrimp, Avocado, Mango & Macadamia Nuts	
OYSTERS ROCKEFELLER	25.00
(5) Creamed Spinach, Hollandaise	
LOBSTER ROLL	34.00
Butter, Poached Lobster, Hawaiian Roll	

SOUPS & SALADS

NEW ENGLAND CC	5/8
Traditional Clam Chowder, Bacon	
SOUP OF THE DAY	5/8
HOUSE SALAD	4.00
CAESAR SALAD	14.00
Romaine, Caesar Dressing, Asiago & Croutons	
LOADED WEDGE	15.00
Bacon, Tomato, Blue Cheese	
STEAK SALAD	24.75

- ADD TO SALAD -

GRILLED SHRIMP (each)	4.75
FILET MEDALLIONS (each)	6.75
GRILLED CHICKEN 8 OZ	8.50
SALMON	14.50

DAILY SPECIALS

FRI / LAKE PERCH \$32

SAT / PRIME RIB \$55

SEAFOOD BAR

SUSHI

SALMON AVOCADO ROLL*
19

SPICY TUNA ROLL*
22.50

SHRIMP TEMPURA ROLL*
26

OYSTERS
4.50 / each

GREAT WHITE |E|
NORTH BAY, CAPE COD

CAPITAL |W|
SPENSER COVE, WA

GLACIER BAY |E|
NORTHUMBERLAND, NB

DELAWARE |E|
DELAWARE BAY, DE

SEAFOOD PLATTERS

CAPTAIN
117.50

(6) OYSTERS
(6) SHRIMP
CRABMEAT AVOCADO
(2) 2 OZ LOBSTER TAILS

ADMIRAL
235.00

(12) OYSTERS
(12) SHRIMP
(2) CRABMEAT AVOCADO
(4) 2 OZ LOBSTER TAILS

CHILLED

Add to Platter or Order Individually

TWIN LOBSTER TAILS
30.00

CRABMEAT AVOCADO
36.00

ALASKAN KING CRAB
72 / 8 oz 144 / 1 lb

SEASONAL

HUDSON VALLEY SCALLOPS
Spinach Risotto & Sambuca-Fennel Cream

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

FRESH FISH

LAKE SUPERIOR WHITEFISH.....32.00
With Mashed Potatoes & Lemon Butter

WALLEYE PIKE
 33.00 || Asparagus, Lemon Butter Sauce & Toasted Almonds | |

GRILLED SALMON
 40.00 || Sautéed Spinach, Root Vegetable Puree, Rosemary Oil | |

HALIBUT.....
 45.00 || Charred Leek & Tomato Sauce | |

TOGARASHI TUNA
 49.00 || Red Cabbage Slaw & Sweet Chili Sauce | |

CHILEAN SEA BASS.....
 54.00 || Miso Marinated, Wild Mushrooms, Sweet Peas, Soy Reduction | |

WHOLE DOVER SOLE.....
 73.00 || Asparagus & Almond Butter | |

GIBSONS STEAKS

W.R'S CHICAGO CUT (22 oz).....
 87.00 |

FILET MIGNON (10 oz).....
 65.00 |

FILET MIGNON (14 oz)
 75.00 |

NEW YORK STRIP (13 oz).....
 67.00 |

PORTERHOUSE (26 oz).....
 84.00 |

GGA RIBEYE (14 oz).....
 62.00 |

FAVORITES

GIBSONS BURGER.....
 20.50 || Prime Angus Burger, Cheese 1.00 / Bacon 4.75 | |

CHICKEN MILANESE
 21.75 |

FISH & CHIPS
 23.50 || Beer Battered Cod, Hand-Cut Fries, Tartar Sauce | |

SHRIMP DE JONGHE
 30.00 || Shrimp, Dijon Sauce, Garlic, Bread Crumbs, Basmati Rice | |

PETITE FILET
 55.00 || 7 oz Filet, Mashed Potatoes & Asparagus | |

HUGO'S LOBSTER TAIL
 72.00 || Asparagus | |

SIDES

BAKED POTATO	11.00
FRENCH FRIES	12.00
SAUTEED MUSHROOMS	12.00
MASHED POTATOES	12.50
HASH BROWNS	12.00
CREAMED SPINACH	13.50
ASPARAGUS	14.50
BRUSSEL SPROUTS	14.50